



## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>VILLAGE MARKET</b>	Facility Type <b>Large Potentially Hazardous</b>
Facility ID # <b>BJOA-8UALF2</b>	Facility Telephone # <b>715</b>
Facility Address <b>133 W COUNTY ROAD MANITOWISH WATERS , WI 54545</b>	
Licensee Name <b>T. A. SOLBERG CO. INC.</b>	Licensee Address <b>PO BOX 50 MINOCQUA , WI 54548</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>06/10/2015</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True Deli Cooler	40
Deli Salad Case	30
Deli Meat Case	31
Walk-In Meat Cooler	34.5
Walk-In Dairy Cooler	30
Meat Display Case	35

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
sour cream mac salad	38
ham cold hold	32
fried chicken hot hold	146
chili mac hot hold	147

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Three Compartment LVO Washing Systems	Low Temperature Sanitizer  High Temperature Sanitizer		250		

**OPERATOR** - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

**Observed Violations****Total # 3****Risk/Intervention - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Multiple meat items in deli has exceeded its date mark.

**CORRECTIVE ACTION(S):** Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked.

**CODE CITATION:** 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

**Good Retail Practices - 35 - Food properly labeled original container**

This is a core item

**OBSERVATION:** Flour containers are not labeled with common name.

**CORRECTIVE ACTION(S):** Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient.

**CODE CITATION:** 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

**Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used**

This is a core item

**OBSERVATION:** Lids on containers in the True Refrigerator are broken.

**CORRECTIVE ACTION(S):** Repair equipment to good condition or remove from premise.

**CODE CITATION:** 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

**Comments**

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian  
  
**TAYLOR HAYNES**